# Olio's exquisite Sippin' Sicily

Dive into these delectable Sicilian courses from the deep sea, accompanied by captivating jazz rhythms. Olio also has options for free-flowing cocktails.



### Sourdough Focaccia & Olio EVOO Oysters \$6.5 each Oysters + Oscietra Caviar (Caspian Sea) \$20 each

#### ANTIPASTI

#### Capellini \$88

Cold Angel Hair Pasta, Hokkaido Scallops Tartare, Oscetra Caviar

#### Tonno \$38

Cured Big Eye Tuna Tartare, Chives, Sour Cream, Yarra Valley Caviar

#### Sicilian Sardines Balls \$28

In Spicy Tomato "Sugo"

#### **PASTA**

#### Tonnarelli \$44

Squid Ink Pasta, Spanner Crab, Spicy Pork Nduja & Shellfish Sauce

#### Lobster \$158

Egg Pasta, 500g Spicy Live Eastern Rock Lobster, Cherry Tomato, Brandy Sauce

#### Busiate \$32

"Norma"- Fried Eggplants, Tomato Sauce, Dried Ricotta Cheese

#### FISH & MEAT

#### Pesce Al Sale SMP

Salt Baked Fish Of The Day, "Salmoriglio Sauce", Sides

#### Calamari \$44

Grilled Loligo Squid, Chickpea Salad, Chilli, Parsley, Garlic, Lemon

#### Wagyu \$88

Chargrilled 350g Wagyu Sirloin Steak, Parsnip, Black Garlic Jus

#### Truffle Lobster Risotto \$68

Green Bay Lobster, Saffron, Shellfish Butter, Black truffle

#### SIDES

Cos Lettuce, Oxheart Tomato, Pickled Red Onion Rosemary. Garlic Roasted Potatoes

# SIPPIN' SICILY





#### DESSERTS

#### Olio \$20

Olio's Evoo Ganache, Lemon Sorbet, Saffron Meringue

## Tiramisu \$18

Our Traditional Coffee, Mascarpone

#### Pistachio \$18

Pistachios, Ricotta Cheese, Chocolate Tart

#### Gelato \$16

Seasonal Fruits, Creamy Artisanal Flavours



# FREE-FLOWING DRINKS





